Amana®

Self-Cleaning Electric Range With Radiant Elements

Use and Care Manual

Model:	ART6100 ART6000

To the Installer: Leave this manual and other literature with the consumer for future use.

To the Consumer: Keep this manual for future reference.

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Model Identification

Please read this Use and Care Manual thoroughly. This manual provides proper maintenance information.

Complete the enclosed registration card and promptly return card. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304. If outside the U.S.A. call 1-319-622-5511.

When contacting Amana, provide product information. Product information is located on the appliance nameplate. The nameplate is on the oven frame. It can be seen by pulling out the storage drawer. Record the following information:

Model Number: _____
Serial Number: _____
Manufacturing Number: _____
Date of purchase: _____
Name and address of Dealer: _____

Keep a copy of sales receipt for future reference or in case warranty service is required.

Any further questions or to locate an authorized servicer, call **1-800-NATLSVC (1-800-628-5782)**. If outside U.S.A. call 1-319-622-5511. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after the warranty expires.

Amana offers a complete line of appliances...freezers, gas and electric ranges, refrigerators, wall ovens, cooktops, microwave ovens, dishwashers, washers and dryers. Amana also manufactures a complete selection of high efficiency gas furnaces plus both central and room air conditioners. When buying one of these products, choose Amana for quality.

Enjoy this new Amana range.

Recognize this symbol as a safety precaution.

To reduce the risk of the appliance tipping, it must be secured by properly installed anti-tip bracket. To make sure bracket has been installed properly, remove the storage drawer and look under the range with a flashlight. Bracket must be engaged in the rear corner of the range.

⚠WARNING

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT

- INSTALL ANTI-TIP BRACKET PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

⚠WARNING

To avoid the possibility of electrical shock: disconnect the power supply before servicing this unit.

To avoid personal injury, do not sit, stand or lean on the oven door or oven drawer.

For your safety, do not obstruct the flow of ventilation air to the range.

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk from substances generated during self-cleaning make sure this appliance is installed, operated, and maintained according to the instructions in this book and the installation instructions.

⚠WARNING

General

1. The range must be installed and properly grounded by an authorized servicer.
2. Never use the range for warming or heating the room.
3. Do not store items on the rangetop. Items stored on the rangetop can become hot and melt.
4. Wear proper apparel. Loose fitting or hanging garments should never be worn while using the range.
5. Do not repair or replace any part of the range yourself unless it is recommended in this manual.
6. Gasoline, or other flammable vapors or liquids and combustible materials should not be stored near the range. They may ignite causing a fire.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch an element. Do not use a towel or a bulky cloth as a potholder.
8. Do not leave children unattended in an area where the range is in use.
9. Never sit, stand, or lean on any part of the range.

Surface Cooking

1. Use the proper pan size. Select utensils with flat bottoms large enough to cover the element. Undersized utensils will expose the element to direct contact with clothing.
2. To reduce the risk of burns, ignition of flammable materials or spillage due to unintentional contact with the utensil, handles must be turned inward and must not extend over adjacent surface elements.
3. Do not touch areas near surface elements during or immediately after use. These areas can become hot enough to cause burns.

⚠WARNING

4. Do not store items of interest to children above the range. Children climbing on the range to reach the items may become seriously injured.
5. Only certain types of glass, ceramic, earthenware, or other glazed utensils are suitable for rangetop use. Unsuitable utensils may break due to the sudden temperature change.
6. Never leave surface elements unattended at high heat settings. Boilovers can cause smoking and may ignite.
7. Clean the rangetop with caution. To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
8. Do not place aluminum foil or foods packaged in aluminum foil directly on the element.
9. Avoid unstable pans that are easily tipped. Handles should not be loose or twist and should remain cool. If a utensil handle twists or becomes hot during cooking the pan should not be used.
10. Do not cook on a broken cooktop. If cooktop should break, cleaning solutions and spillovers may preetrate the broken cooktop and create a risk of electric shock. Contact an authorized service person immediately.

Oven

1. Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
2. Do not heat unopened food containers in the oven. Build-up of pressure may cause a container to burst and result in an injury.
3. Keep the oven vent ducts unobstructed.
4. Place oven racks in desired location while the oven is cool. If a rack must be moved while the oven is hot, use a dry potholder.

⚠WARNING

5. Do not use aluminum foil to line the oven bottom. Aluminum foil can cause a fire and will adversely affect baking results.
6. Do not touch the interior surfaces of the oven during or immediately after use. Do not let clothing or other flammable materials contact the bake or broil elements. Although these surfaces may be dark in color they can still be hot enough to burn.
7. Other areas of the oven can become hot enough to cause burns, such as vent openings, maintop, window, oven door and oven racks.
8. Do not use the oven cavity for storage space.
9. Never use strong abrasives, gritty cleaners, oven liners, commercial oven cleaners or steel wool to clean any part of the range or the oven interior.
10. Do not drape towels or other materials on the oven door handle. These items may contact a element or become too hot and ignite.
11. Do not use aluminum foil to cover the broiler grid. The foil can trap grease on top of the grid causing it to ignite.
12. Do not attempt to clean the oven door gasket located on the inside of the oven door. Cleaning the gasket may cause damage. This gasket is required to seal the oven.

⚠WARNING

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs, proceed as follows:

Surface Element Fires

1. Do not turn on the vent hood. The fan can spread the flames.
2. If it is safe to do so, turn the surface element to "OFF".
3. Smother the fire with a non-flammable lid or use a Class "ABC" or "BC" fire extinguisher.

Oven Fires

1. Do not open the oven door.
2. Turn all controls to "OFF".
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call your local fire department!

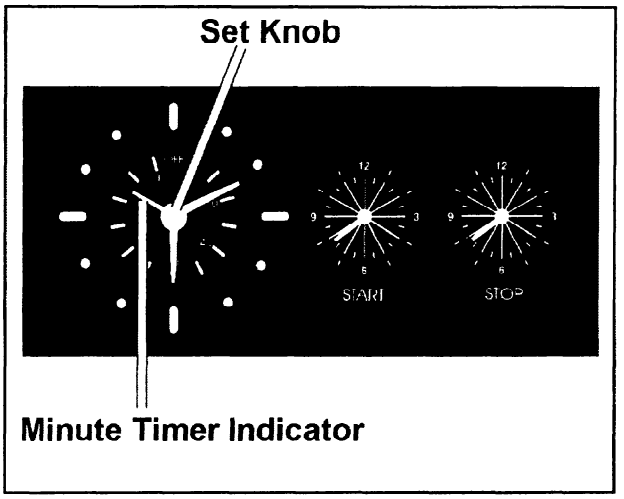
Clock and Timer

Setting the Time of Day

1. Push in the set knob.
2. Rotate the knob to the desired time of day and release the knob.

Setting the Minute Timer

1. Rotate the set knob to the desired time. Timer can be set up to 60 minutes.
2. Buzzer will sound when time has elapsed.
3. Buzzer will sound until set knob is turned to OFF position.



Cooking Utensils

1. Use the proper pan size. Do not use a pan that has a bottom smaller than the element. Do not use a pan that overhangs the element by more than 1".
2. Select utensils without broken or loose handles. The handle should not be heavy enough to tilt the pan.
3. For the best cooking results select a utensil made of a medium gauge metal such as stainless steel.
4. Select utensils with flat bottoms.

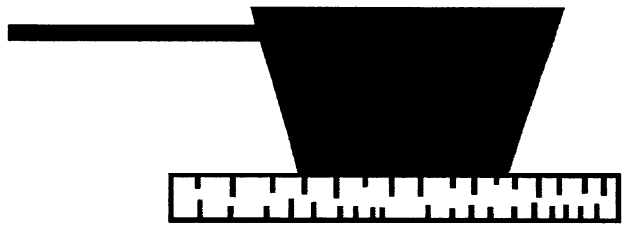
⚠CAUTION

Using cast iron cookware is not recommended. Cast iron retains heat and may result in cooktop damage.

Determining If a Pan Has a Flat Bottom

For the best cooking results it is essential to use a pan with a flat bottom.

1. Rotate a ruler along the bottom of the pan. If the pan is not flat there will be gaps between the bottom of the pan and the edge of the ruler.
2. A small groove or mark on a pan will not effect cooking times. However, if a pan has a gap, formed rings or an uneven bottom, it will not cook efficiently and in some cases may not boil water.



Cooking Utensil Specifications

Type	Response To Temperature Changes	Recommended Usage
Aluminum	Heats and Cools Quickly	Frying, Braising, Roasting, May Leave Metal Markings On Rangetop
Cast Iron	Heats and Cools Slowly	Not Recommended, Retains Excessive Heat and May Damage Rangetop
Copper, Tin Lined	Heats and Cools Quickly	Gourmet Cooking, Wine Sauces, Egg Dishes
Enamelware	Response Depends on Base Metal	Not Recommended, Imperfections In Enamel May Scratch Rangetop
Glass Ceramic	Heats and Cools Slowly	Not Recommended, Heats Too Slowly, Imperfections In Glass May Scratch Rangetop
Stainless Steel	Heats and Cools at Moderate Rate	Soups, Sauces, Vegetables, General Cooking

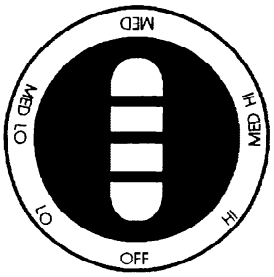
Operating the Surface Elements

Push in and turn the control knob to the desired setting. The radiant elements will cycle on and off to maintain the desired heat setting.

When Finished

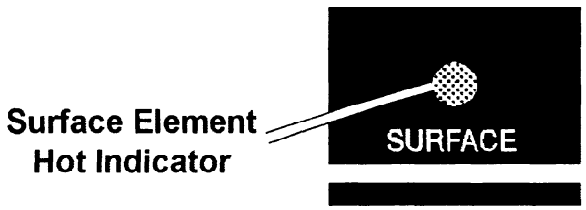
Turn all controls to OFF.

Surface Element Control Knob



Hot Indicator Light

The range has one hot indicator light labeled SURFACE located in the center of the backguard. This hot indicator light will glow red when any of the elements are on. The light will remain on until the surface element has cooled to a safe temperature.



Cooktop Settings

Cooking Guide
LO should be used for food that is prepared at less than boiling temperatures or to simmer.
MED LO can be used to maintain boiling in moderate amounts of liquid.
MED should be used to maintain boiling of larger amounts of food, low temperature frying and to maintain correct pressure in a pressure cooker.
MED HI can be used to fry meat and poultry or to maintain deep-fat frying temperatures.
HI should be used to bring food to boiling temperatures. When the food is boiling the temperature should be reduced to MED or MED LO.

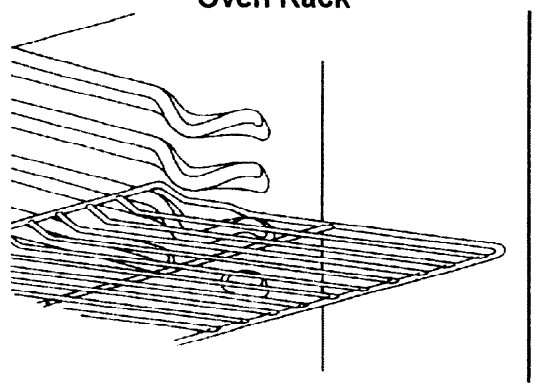
Oven Rack Placement

Oven racks should be positioned before the oven is turned on.

1. Pull rack forward to the stop position.
2. Raise the front edge and pull it out of the oven.
3. Place rack in desired location.

Note: The curved edge of the rack must be toward the rear of the oven.

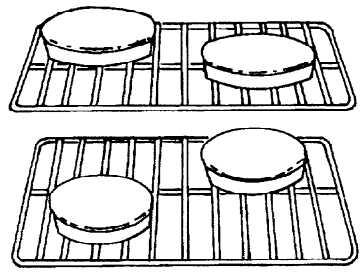
Oven Rack



Pan Placement

Baking pans and cookie sheets should be kept two inches from the side and rear walls. If baking pans are placed on different racks, they should be staggered so that one is not located directly under another. This will prevent uneven browning of foods.

Correct Pan Placement



NOTICE

Smoking and odor is normal when using the oven the first few times. To eliminate the initial smoking and odor, set the oven to bake at 350° for approximately 2 hours. After baking, any residue collected around the range vent area can be cleaned using Soft Scrub® and a dampened cloth.

Baking

To Bake

1. Place the food in the oven.
2. Push in and turn the oven temperature control knob to the desired setting.
3. Turn the oven selector knob to BAKE.

Pre-heat the oven approximately 10 minutes before placing food inside.

When Finished

Turn all controls to OFF.

Setting the Oven to Stop Baking Automatically

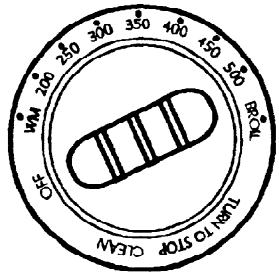
1. Place food in the oven.
2. The clock must be set at the correct time of day.
3. Turn the oven selector knob to TIMED BAKE.
4. Push in and turn the oven temperature control knob to the desired temperature.
5. Turn the STOP knob to the desired stopping time.

The oven will begin to bake in approximately 60 seconds. When the time of day clock reaches the time set on the STOP knob the oven will automatically stop baking.

When Finished

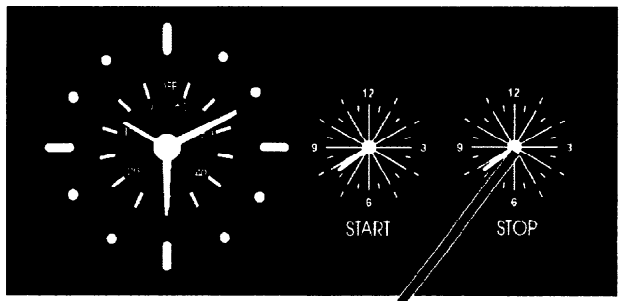
Turn all controls to OFF.

Temperature Control Knob



Selector Knob

Clock



Set Time Using STOP Knob

Setting the Oven to Start and Stop Baking Automatically

1. Place food in the oven.
2. The clock must be set at the correct time of day.
3. Turn the oven selector knob to TIMED BAKE.
4. Push in and turn the oven temperature control knob to the desired temperature setting.
5. Push in and turn the START knob to the desired starting time.
6. Turn the STOP knob to the desired stopping time.

The oven will begin cooking when the time of day reaches the time set on the START knob. When the time of day reaches the time set on the STOP knob, the oven will automatically stop baking and the START knob will pop out of the locked position.

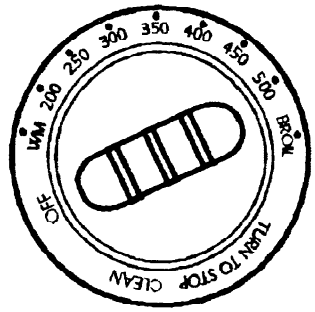
When Finished

Turn all controls to OFF.

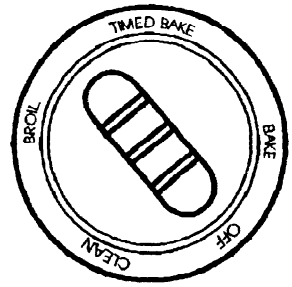
To Cancel the Automatic Bake Function

1. Push in and turn the START knob until the knob pops out of the locked position.
2. Push in and turn the STOP knob until the knob pops out of the locked position.
3. Turn the selector knob to manual.
4. Turn the temperature control knob to OFF.

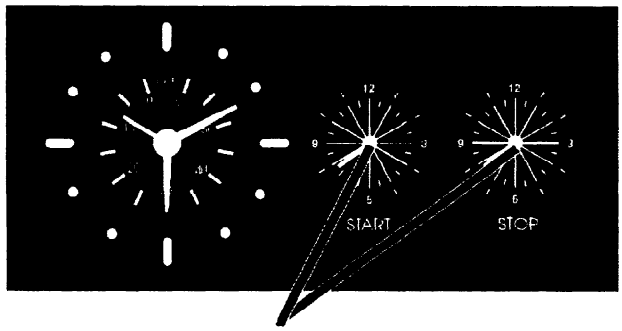
Temperature Control Knob



Selector Knob



Clock



Set Baking Time Using Start and Stop Knob

⚠WARNING

To avoid the risk of food poisoning never keep meat, poultry, milk, egg or fish products in the oven for more than two hours before cooking.

NOTICE

Do not lock door lock lever during baking. The oven door may lock at normal baking temperatures. If the door is accidentally locked, turn the oven off and wait for it to cool. Do not force the door lock lever open. Forcing the lock lever can damage the locking mechanisim.

Baking Chart

Baking time and temperature will vary with temperature of ingredients and size and type of utensil being used. For best results always check food at minimum time. Follow this chart only as a guide for time and temperature.

Oven Baking Chart

Food	Oven Temp. Degrees F.	Minutes
Yeast Rolls	375	25-30
Baking Powder Biscuits	450	10-12
Muffins	400	20-25
Popovers In Muffin Cup	450	20-25
Nut Bread	350	55-65
Corn Bread	400	25-30
Rolled Cookies	375-400	8-12
Drop Cookies	375	8-10
Sliced Cookies	350	7-9
Brownies	350	30-35
Pastry Pie Shells	350	8-10
Graham Cracker Pie Shell	350	10-12
Berry Pie	425	35-45
Apple Pie	425	40-50
8" Layer Cake	350	35-40
9" Layer Cake	350	30-35
Cup Cakes	350	20-25
Loaf Cakes	350	65-70
Jeweled Fruit Cake (Loaf)	300	1-3/4 to 2 Hours
Angel Food Cake	350	40-50

Roasting time and temperature will vary with temperature of meat and size and type of utensil being used. Follow these charts only as a guide for time and temperature.

Poultry Oven Roasting Chart

Food	Oven Temp. Degrees F.	Hours
Whole Chicken (4 lbs to 5 lbs)	375	1-1/2 to 1-3/4
Whole Chicken (Over 5 lbs)	375	1-3/4 to 2
Turkey (6 lbs to 8 lbs)	325	3-1/2 to 4
Turkey (8 lbs to 12 lbs)	325	4 to 4-1/2
Turkey (12 lbs to 16 lbs)	325	5-1/2
Turkey (16 lbs to 20 lbs)	325	5-1/2 to 7
Turkey (20 lbs to 22 lbs)	325	7 to 8-1/2
Duck (3 lbs to 5 lbs)	325	1-1/2 to 2

Beef and Pork Oven Roasting Chart

Food	Oven Temp. Degrees F.	Minutes Per Pound
Beef Roast (Rare)	325	20-25
Beef Roast (Medium)	325	26-30
Beef Roast (Well)	325	33-35
Rolled Roast (Rare)	325	32-36
Rolled Roast (Medium)	325	36-40
Rolled Roast (Well)	325	43-45
Fresh Whole Ham	325	22-28
Pork Loin	325	35-40
Pork Shoulder, Butt	325	40-45
Pork Picnic Shoulder	325	35-40
Mild Cured Ham Picnic, Shoulder	350	30-35

Broiling

Insta-Broil™ Cooking Area

In the upper rack positions, the Insta-Broil™ rays will not reach the edges of the broiler grid. Use the illustration to the right as a reference for the effective cooking area. Begin cooking on the middle rack to test the broiler results. If the food is not browned enough, cook on a higher position. If the food is too browned, cook on a lower position.

Insta-Broil™ Tips

1. Remove excess fat from meat before broiling. Cut the edges of the meat to prevent curling.
2. Place the food on a cold ungreased broiling pan. If the pan is hot the food will stick.
3. Fish should be broiled with the skin side down. All food except fish should be turned at least one time.
4. Season the meat after it has browned.
5. Broiling does not require pre-heating.
6. Insta-Broil™ cooks approximately 30% quicker than a conventional broiler.

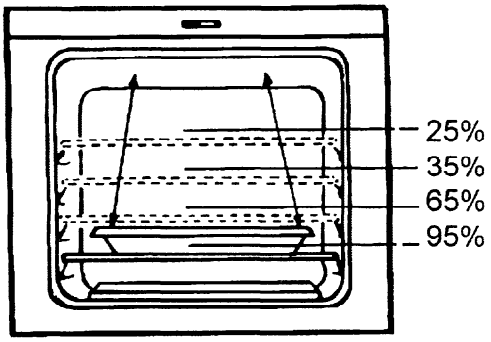
Operating the Broiler

1. Center the food on the broiling grid and pan and place in oven. The oven door can be closed or open to the first stop position.
2. Turn the selector knob to BROIL.
3. Push in and turn the temperature control knob to BROIL.

When Finished

Turn temperature control and selector knobs to OFF.

Insta-Broil™ Effective Cooking Area

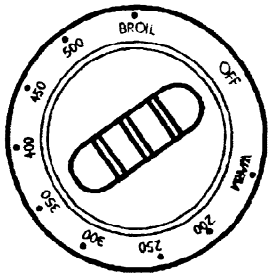


⚠WARNING

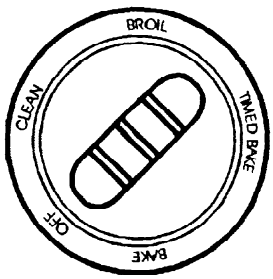
To avoid risk of fire, do not line the broiler grid with foil. Foil may trap grease on top of the grid close to the burner causing a fire.

Never leave the oven unattended while broiling. Overcooking could result in a fire.

Temperature Control Knob



Selector Knob



Approximate Broiling Time

Food	Thickness (doneness)	Minutes
Beef Steak	1" thick (med)	12-14
Beef Steak	1" thick (well)	20
Beef Steak	1 1/2" thick (med)	20-25
Beef Steak	1 1/2" thick (well)	30
Hamburgers	(3/4" to 1" thick)	10-15
Fish Fillets and Steaks		12-18
Pork Chops or Steak	1" thick	12-14
Pork Chops or Steak	1 1/2" thick	20-25
Bacon		10-15
Ham Slice (pre-cooked)	1/2" thick	19-20
Ham Slice (pre-cooked)	1" thick	20-30

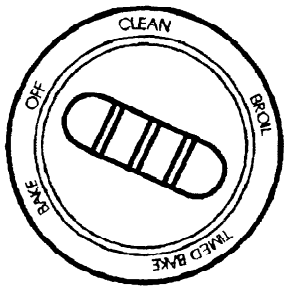
Setting the Oven to Self-Clean

Remove the oven racks and cooking utensils from the oven. Clean excess spills from oven interior. Items should not be stored on the rangetop or backguard.

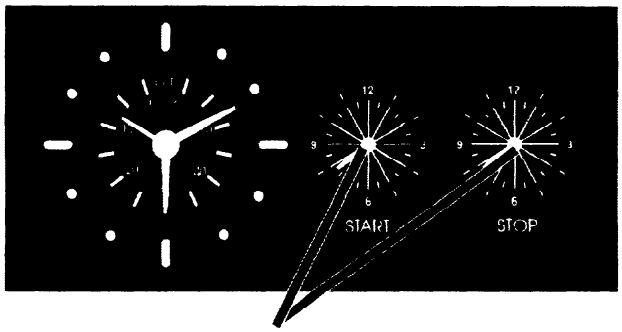
1. Lock the oven door lock lever.
2. Set the clock to the correct time of day.
3. Turn the oven selector knob to CLEAN.
4. Push in and turn the START knob to the desired starting time. Cleaning begins immediately if a start time is not set.
5. Push in and turn the STOP knob to desired stopping time. A stop time must be set to operate the cleaning cycle. Set clean cycle from 2 to 4 hours. If oven is lightly soiled, clean for approximately 2 hours. If oven is heavily soiled, clean for 3 to 4 hours.

The oven will begin cleaning when the time on clock reaches the time set on the START knob. If a start time has not been set, the oven will begin to clean immediately. When the cleaning cycle begins, the clean indicator will light. When the time on the clock reaches the time set on the STOP knob, the oven will automatically stop and the STOP knob will pop out of the locked position.

Oven Selector Knob



Clock



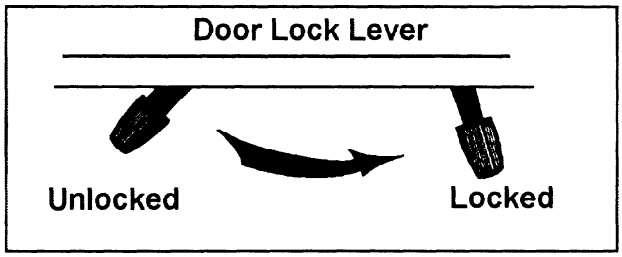
Set Clean Time Using Start and Stop Knob

When Finished

Turn the selector knob to OFF.

To Interrupt Cleaning Cycle

1. Turn the START and STOP knobs until they pop out of the locked position.
2. Turn the oven selector knob to OFF.
3. Allow the oven to cool. Unlock the door.



Tips For Self-Cleaning

1. A small amount of smoke is normal when cleaning. Excessive smoke may indicate there is a faulty gasket or too much food has been left in the oven.
2. The oven should always be cleaned before it gets too dirty. Wipe up excess food residue.
3. Do not use the cleaning cycle if the oven light cover is not properly in place.

⚠CAUTION

To avoid the risk of personal injury do not touch the oven vents or areas around the vents during self-cleaning. These areas can become hot enough to cause burns.

Do not try to force the door lock lever open. Forcing the lock lever can cause damage to the locking mechanism.

Cleaning The Cooktop

Chart for Cleaning Rangetop

Problem	Cause	To Prevent	To Remove
Brown Streaks and Specks	Cleaning with a sponge or cloth containing soil-laden detergent water.	Use ASAP Cleaner-Conditioner with clean damp paper towel.	Use a light application of ASAP Cleaner-Conditioner with a clean damp paper towel.
Blackened burned-on spots	Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread bag.	Wipe all spillovers as soon as it is safe and do not put plastic items on a warm cooking area.	Clean area with ASAP Cleaner-Conditioner and a damp paper towel, non-abrasive nylon pad or scouring brush. If burn-on is not removed cool cooktop and carefully scrape area with a single edged razor blade held at a 30 degree angle.
Fine brown/gray lines or fine scratches or abrasions which have collected soil	Coarse particles (salt, sugar) can get caught on the bottom of cookware and become embeded into top. Using abrasive cleaning materials. Scratches from rough ceramic, glass or ceramic coated cookware.	Wipe the bottom of cookware before cooking. Clean top daily with ASAP Cleaner-Conditioner. Do not use ceramic or ceramic coated cookware.	Fine scratches are not removable but can be minimized by daily use of ASAP Cleaner-Conditioner.
Smearing or Streaking	Use of too much cleanser or use of a soiled dishcloth.	Use a small amount of cleanser. Rinse area throughly before drying. Use only paper towels or nylon scrub pad or brush to clean top.	Dampen paper towel with a mixture of vinegar and water and wipe surface. Wipe area with damp paper towel and dry with a paper towel or lint free cloth.
Metal marking or silver/gray marks	Sliding or scraping metal utensils across rangetop.	Do not slide metal objects across top.	Remove metal marks as soon as it is safe and before the rangetop is used again. Apply ASAP Cleaner-Conditioner with a damp paper towel and scub with a nylon scrub pad or brush. Rinse throroughly and dry.
Pitting or flaking	Boilover of sugar syrup on a hot rangetop. This can cause pitting if not removed immediately.	Watch sugar and syrups carefully to avoid boilovers.	Turn element to LO; using several paper towels wipe the spill immediately. Cool cooktop and carefully scrape off remainder of burn-on with a single edge razor blade held at a 30 degree angle.
Hard Water Spots	Condensation from cooking may cause minerals found in water and acids in foods to drip onto rangetop and cause gray deposits. The spots are often so thin they appear to be in or under the rangetop.	Make sure the bottom of cookware is dry before cooking. Daily use of ASAP Cleaner-Conditioner will help keep top free from hard water mineral deposits and food discoloration.	Mix ASAP Cleaner-Condioner with water and apply a thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try the cleaning procedure for smearing and streaking.

Part	Materials to Use	General Directions
Bake and Broil Element		Do not clean the bake element or broil element. Any soil will burn off when the element is heated. The bake element is hinged and can be lifted to clean the oven bottom.
Broiler Pan and Grid	Soap and a Nonabrasive Plastic Scouring Pad	Drain fat, cool pan and grid slightly. (Do not let soiled pan and grid stand in oven to cool.) Sprinkle with soap. Fill the pan with warm water. Let pan and grid stand for a few minutes. Wash: scour if necessary. Rinse and dry. Option: The broiler pan and grid may also be cleaned in the dish washer.
Oven Control Knobs	Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return knobs to oven, making sure to match flat area on the knob to the flat area on the shaft.
Inside Oven Door	Soap and Water	Clean the outside of the door and the window area with warm soapy water. Do not clean the oven door gasket. The gasket should not be moved while cleaning. Avoid getting any cleaning materials on the gasket.
Oven Interior Surfaces	Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse throughly.
Oven Racks and Storage Drawer	Soap and Water	For heavy soil, clean by hand and rinse throroughly. Remove the drawer and racks for ease in cleaning. Be sure the drawer is dry before replacing it.
Outside Finish and Backguard	Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside the surface of glass while cleaning.

Removing Storage Drawer

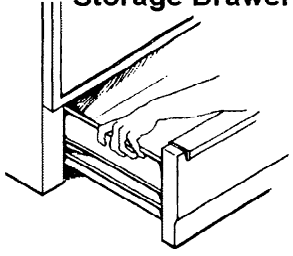
The storage drawer can be removed for cleaning or to make it easier to clean under the range.

1. Pull the drawer out to the first stop. Lift the front of the drawer and pull it out to the second stop.
2. Let the drawer rest on the floor. Place hands toward the back of the drawer and lift it out.

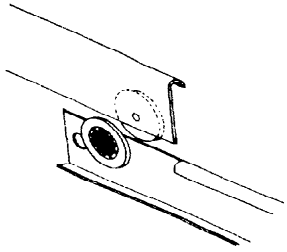
To Replace the Drawer

1. Place the set of rollers on the drawer behind the rollers on the range as shown right.
2. Align the guides on the drawer with the guides on the range and push the drawer back into position.

Storage Drawer



Storage Guides & Rollers



Removing the Oven Door

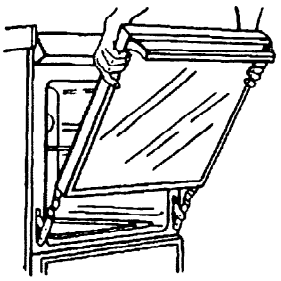
The oven door can be removed for ease in cleaning large spills.

1. Open the door to the first stop.
2. Grasp the door firmly on each side and lift it upward off the hinges. Do not push the hinges closed once the oven door is removed.

Replacing the Oven Door

1. Make sure the hinges are open to the first stop position. If the hinges have been accidentally closed, carefully pull them open to the first stop. Align the door with the hinge arms.
2. Slide the door down and into place. Be sure the door is completely down on the hinges.

Oven Door



⚠CAUTION

To avoid personal injury or property damage, handle the oven door with care. The door is heavy and can be damaged if it is dropped.

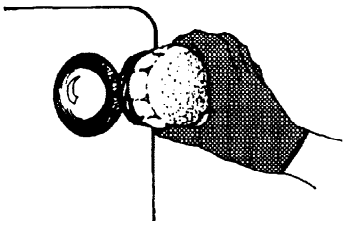
Do not place hands in hinge area when the door is removed. The hinge can snap closed and pinch your hands.

The door contains tempered glass. If the glass is impacted, scratched, chipped or twisted it may break suddenly. If the door glass appears damaged it should be replaced immediately.

Replacing the Oven Light

1. Wear protective gloves. Disconnect the electrical supply.
2. Remove the oven door.
3. Unscrew the bulb cover counterclockwise.
4. Unscrew the light bulb counterclockwise.
5. Replace the light bulb with a 120-volt, 40 watt appliance bulb. Do not overtighten the bulb. A bulb that has been overtightened will be difficult to remove.
6. Replace the light cover. Do not overtighten the bulb cover. A cover that has been overtightened can become difficult to remove.
7. Replace the oven door.
8. Reconnect the electrical supply.

Oven Light



⚠WARNING

To avoid the risk of burns or electrical shock, disconnect the electrical supply to the oven.

Before attempting to replace the bulb make sure it is cool.

Wear protective gloves.

Do not operate the oven without the bulb cover in place.

Trouble Shooting Guide

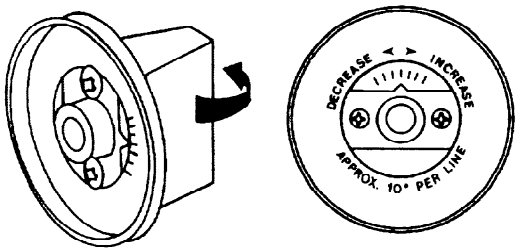
Problem	Things to Check
Oven Light Not Working	Check bulb for looseness. Check to see if bulb is burned out. If bulb is burned out; replace it with a 40 watt appliance bulb.
Oven Not Heating	Make sure range is connected to electrical power. Make sure temperature control knob is set.
Self-Clean Cycle Not Working	Clock must be set to correct time of day. Oven door must be closed. Make sure a delayed cycle has not been set.
The Oven Door Will Not Open	Wait for oven to cool. Door will automatically unlock.
Rangetop Gets Warm During Use	This is normal.
Oven Element Cycles On and Off	This is normal when baking or roasting.
Oven Temperature Not Accurate	Do not try to measure temperature with a regular thermometer. Check for blocked air vents. Aluminum foil will alter oven temperature. Confirm correct utensil is being used.

Adjusting the Thermostat

The thermostat has been adjusted during manufacturing. However, if the oven consistently overcooks or undercooks food, make the following adjustment:

1. Remove the temperature control knob.
2. Loosen the metal plate using a screw driver.
3. Turn the adjustment plate to adjust the temperature. Each line is equal to 10°F. To avoid over adjusting, do not turn the plate more than one line at a time.
4. Tighten the screws and replace the knob.

Thermostat Knob



When Service Is Required

Your dealer can provide the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model, serial, and manufacturing numbers are located on the name plate. The nameplate is on the lower oven door frame. It can be seen by opening the storage drawer.
3. Proof of purchase (sales receipt on request).

Keep an accurate record of any service calls: what was done, who serviced the appliance, and the date of service.

We have a vast network of Authorized Service Centers. If you have a service problem that is not resolved please write:

Consumer Affairs Department
Amana Refrigeration, Inc.
2800 220th Trail
P.O. Box 8901
Amana, Iowa 52204

To locate an authorized servicer or for questions concerning product usage, installation, or warranty, call for consumer information:

1-319-622-5511

Notes

We are pleased to offer a long-term service protection on your new cooking appliance. The Asure™ Extended Service Plan is specially designed to supplement your strong warranty. Asure provides budget protecting coverage on the appliance for up to five full years, covering parts, labor and travel charges. Your participating Amana dealer has details or contact us using the address or numbers listed below.

Call: 1-800-843-0304
or outside the U.S.A. 1-319-622-5511

Write: Asure Department
Amana Refrigeration, Inc.
2800 220th Trail
P.O. Box 8901
Amana, IA 52204-0001

FEDC

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